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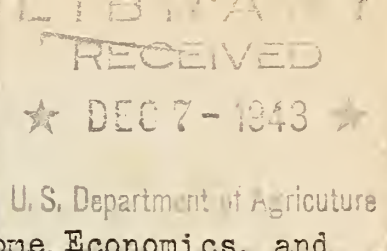
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Make the Most of Your Thanksgiving Bird



Broadcast by Ruth Van Deman, Bureau of Human Nutrition and Home Economics, and Wallace Kadderly, Radio Service, in the Department of Agriculture's portion of the National Farm and Home Hour, Thursday, November 11, 1943, over stations associated with the Blue Network.

--ooOoo--

WALLACE KADDERLY: Now, on to the Thanksgiving bird.

RUTH VAN DEMAN: Wallace, you sound as if you were ready to put your knife and fork right in him.

KADDERLY: Well.....

VAN DEMAN: Well, I don't see the bird, not here and now. For most of us I think the Thanksgiving bird is still in the talk stage. At least I hear families debating.....is it going to be turkey, chicken, or duck. All poultry being point-free.

KADDERLY: Point-free, and under price ceilings. And there's a record crop of poultry this year. But there's also going to be a record demand on poultry supplies around Thanksgiving.

VAN DEMAN: I understand some foresighted homemakers have already booked their turkey orders now.....well in advance of November 25.

KADDERLY: And some are even buying their turkeys live, direct from turkey growers.

VAN DEMAN: I asked the poultry experts what about the broad-breasted turkeys.

KADDERLY: What somebody called the super-duper turkeys?.....the big fellows that weigh up to 30 and 40 pounds?

VAN DEMAN: I was glad to learn they don't all come as big as that. There aren't many families that want to take on that much turkey at one time. Or even have a pan and an oven big enough to roast that large a bird. So those very large gobblers will go to hotels and clubs. And I was glad to learn that there will be plenty of the broad-breasted kind weighing around 15 to 20 pounds - much better for home cooking and carving.

KADDERLY: What about those neat little kitchenette-sized turkeys.....the 10 to 12 pounders that the Beltsville research people were breeding a few years ago. Are they on the market yet?

VAN DEMAN: Yes, there are more of the small, short-legged, deep-chested breeds of turkeys on the market every year, they tell me. They have various breed names - Beltsville White.....Narragansett.....Bourbon Red.....Black.....White Holland.....and one from up Pennsylvania way is called Nittany.

KADDERLY: I can remember, and not so long ago either - 10 or 15 years perhaps - when most of the turkeys were the Bronze breed.

(Over)

VAN DEMAN: It seems that styles in turkeys change just the same way styles in women's hats do.

KADDERLY: Sure it's the same way? I thought the days of wild turkeys were practically over.

VAN DEMAN: You score, Wallace. I'd better change the subject to cooking quick.

KADDERLY: I'm sure that cooking is getting more and more under control. For one thing, the modern cooking range has an oven regulator. And doesn't the modern cook have an oven thermometer?

VAN DEMAN: Many do. The war's held up the manufacture of new thermometers temporarily, but many were already in use.

KADDERLY: And you home economics people are still advocating moderate-temperature cooking, aren't you, for all meat and poultry?

VAN DEMAN: Advocating it stronger than ever, as a wartime way to help conserve food. It's actually economical of turkey, and fuel, to roast a bird in a moderate oven...from start to finish. I mean an oven at 300 degrees for a 10 to 12 pound turkey. The roasting time at that temperature is somewhere between three and a half and four and a half hours.

KADDERLY: Suppose the Thanksgiving bird's a chicken or a duck. What then?

VAN DEMAN: Use a 350 degree oven. You see a 5 or 6 pound chicken or duck cooks through sooner than a 10 or 12 pound turkey. So you can give it a little more heat, but still keep the oven moderate.

KADDERLY: And how long do you figure it takes to roast chicken in that 350 degree oven?

VAN DEMAN: An hour and a half to two hours.

KADDERLY: Same for a duck?

VAN DEMAN: It depends on the weight, of course...and how young it is. A 5 or 6 pound duck generally takes around two to two and a half hours.

KADDERLY: Ruth, I know that there are a lot more questions our Farm and Home friends would like to ask you about cooking the Thanksgiving bird.

VAN DEMAN: And there are a lot more things I'd like to say. But I'm going to suggest that our "Poultry Cooking" bulletin has all the answers.

KADDERLY: So that even a beginning cook could make a perfect job of the Thanksgiving bird?

VAN DEMAN: Yes, brides have written back to bless the author of this bulletin - Lucy Alexander - for her clear step-by-step directions for roasting turkey, chicken, duck the moderate temperature way.

KADDERLY: And I'll bet the husbands rise up to call her blessed too.

VAN DEMAN: I'm sure they do. Well, Farm and Home friends, this bulletin is still available. The title - "Poultry Cooking." The place to address your post card - Home Economics, U. S. Department of Agriculture, Washington, D. C.